

ABSTRACT OF THE DISCLOSURE

The invention is directed to a frozen concentrated liquid whole egg product and a process for making the frozen concentrated product. The product has from about 33 to about 49 weight solids, from about 51 to about 67 weight percent water and a viscosity at 40°F of from about 1,000 to about 5,000 cps before or after thawing. The process includes heating liquid whole egg for a time and temperature which are effective for not coagulating the egg.